



**WEDDING &
ENGAGEMENT
MENU**



DESSERTS

Choose 1 dessert from the following options:

Kesar Shrikhand

(Traditional dessert made from thickened, strained yogurt and sweetened with sugar)

Loose Mohanthad

(Mixture made from gram flour sprinkled with nuts, best served warm)

Gulab Jamun

(Soft dough balls of milk powder soaked in sugary syrup)

Amrat Paak

(Mixed nut barfi)

Pista Barfi

(Creamy pieces made from pistachio, ghee and milk)

Chocolate Barfi

(Creamy plain barfi topped with a thick layer of milk chocolate)

Coconut Barfi

(Creamy barfi with coconut and rose)

Mohanthad Pieces

(Fudge type pieces made from gram flour)



STARTERS

Choose 2 starters from the following options:

Vegetable Samosa

(Triangle shaped pastry filled with mixed vegetables and potatoes)

Dhokla

(Spongy savoury cakes seasoned with the finest herbs and spices)

Crispy Bhajiya

(Thin slices of potatoes dipped in batter and deep fried till crispy)

Lilva Kachori

(Round shaped pastry filled with lightly spiced mashed peas)

Daal Kachori

(Round shaped pastry filled with lightly spiced mashed lentils)

Peas Pettis

(Crispy potato filled pastry stuffed with lightly spiced mashed peas)

Vegetable Cutlets

(Triangle shaped mash potato stuffed with mixed vegetables and spices)

Spring Rolls

(Rolled pastry filled with mixed vegetables and potatoes)

Vagarela Patra

(Balls of steamed colocasia leaves cooked and seasoned with herbs and spices)

Bateta Vada

(Mashed potato dipped in seasoned batter and deep fried)



CURRIES

Choose 2 curries from the following options:

Option 1

Undhiyu

(Traditional Gujarati dish with mixed vegetables and fried dumpling)

Ringhan Tuver

(Aubergine and pea curry served with thick tomato gravy)

Channa Cholle

(White chick peas cooked in rich spicy tomato gravy)

Sweetcorn Kidney Beans

(Kidney beans cooked in rich spicy tomato gravy with loose sweetcorn)

Option 2

Bateta Rasedar

(A potato curry cooked in rich spicy tomato gravy)

Baby Potato

(Baby potato curry cooked in rich spicy tomato gravy)

Hyderabadi Aloo

(Baby potato curry cooked in a rich spicy tomato gravy topped of with cashews)

Ringhan Bateta

(A potato and stuffed baby aubergine curry cooked in rich tomato gravy)

Mutter Bateta

(Potato and pea curry cooked in rich tomato gravy)



DHAL

Choose 1 dhal from the following options:

Tuver Dhal

(Spicy lentil soup cooked with a variety of spices)

Khadi

(Spicy soup made from yogurt and cooked with a variety of spices)

RICE

Choose 1 rice from the following options:

Plain Rice

(Steamed basmati rice)

Muttar Rice

(Steamed basmati rice cooked with fresh garden peas)

Vegetable Pilau Rice

(Steamed basmati rice with mixed vegetables and cashew nuts)

BREAD

Choose 1 bread from the following options:

Puri

(Lightly puffed soft golden bread deep fried)

Bhatura

(Lightly puffed deep fried bread)

SIDES

The following side are included in your wedding package:

Coriander Chutney or Ambli Chutney

(Choice of either a coriander with mint dip or tamarind dip)

Rai Gajar Marcha

(Spicy mixture of carrots and chillies)

Papad Fur Fur

(Fried poppadoms and multi coloured crackers)



EVENT SERVICE

Your package includes the following:

Responsibility:

- Floor Manager
- Lay up staff
- Professional Waiter Staff
- Live Buffet Station
- Buffet Decoration
- Buffet Warming Dishes
- Labelled Buffet Station
- Compartment Disposable Plates
- Disposable Spoons
- Disposable Napkins
- Kitchen Staff
- Kitchen Porters
- Kitchen Equipment
- Serving Equipment
- Transport
- Cleaning of kitchen

Client Responsibility:

- Provide Drinks
- Disposable Glasses

Venue Responsibility:

- Linen for All Tables
- Lay Up of All Furniture
- Waste Disposal
- Fully Fitted Kitchen
- Buffet Areas to Be Cleared of All Furniture
- Pack Down of All Furniture



Extra Services You Require for your Event:

- Additional Guests: Greater than 300 people is + £700
- Lunch at The Amber Lounge: £2000.00
- Stainless Steel Thali Plates with Spoon: £1.50 per head
- Glassware: Slim Jim 10oz: £1.50 per head
- Lunch Soft Drinks (Coke, Juice, Water): £1.50 per head
- White Linen Napkins: £0.90p per head



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